



GRIMALDI

BARBARESCO DOCG “Manzola”



Grape	nebbiolo 100%
Area of production	vineyard within Manzola cru in municipality of Treiso d'Alba
Area	1.28 hectares
Altitude	250 – 350 m above sea level
Orientation	South
Soil	calcareous whitish marl and bluish tufa
Type of cultivation	grown in rows with classic Guyot pruning
Planted	1980
Harvested	second week in October
Wine-making process	in maceration tanks for about 8-10 days with controlled temperature; traditional ageing in large oak barrels for at least 1 year and part in 225 litre casks of French oak. Followed by ageing in bottle
Production	9.000 bottles
Colour	ruby red with garnet reflections
Perfume	ethereal, pleasant and intense, scents that are reminiscent of violets with final notes of spicy ripe fruit
Taste	dry, refined, elegant and velvety, with good body and structure, with soft tannins, a slight hint of vanilla. Suitable for laying down
Recommended serving temp.	17 – 18 °C. It is advisable to uncork the bottle several hours before serving
Goes well with	game, roast, braised and grilled meat, and cheese
Also available in bottles of	1,5 lt. – 3 lt